

Drop-In Glass Heated Shelf



Project: _____

Item: _____

Quantity: _____

Date: _____

Models	Area
<input type="checkbox"/> GHT-28	616 sq/in
<input type="checkbox"/> GHT-42	924 sq/in

Standard Features

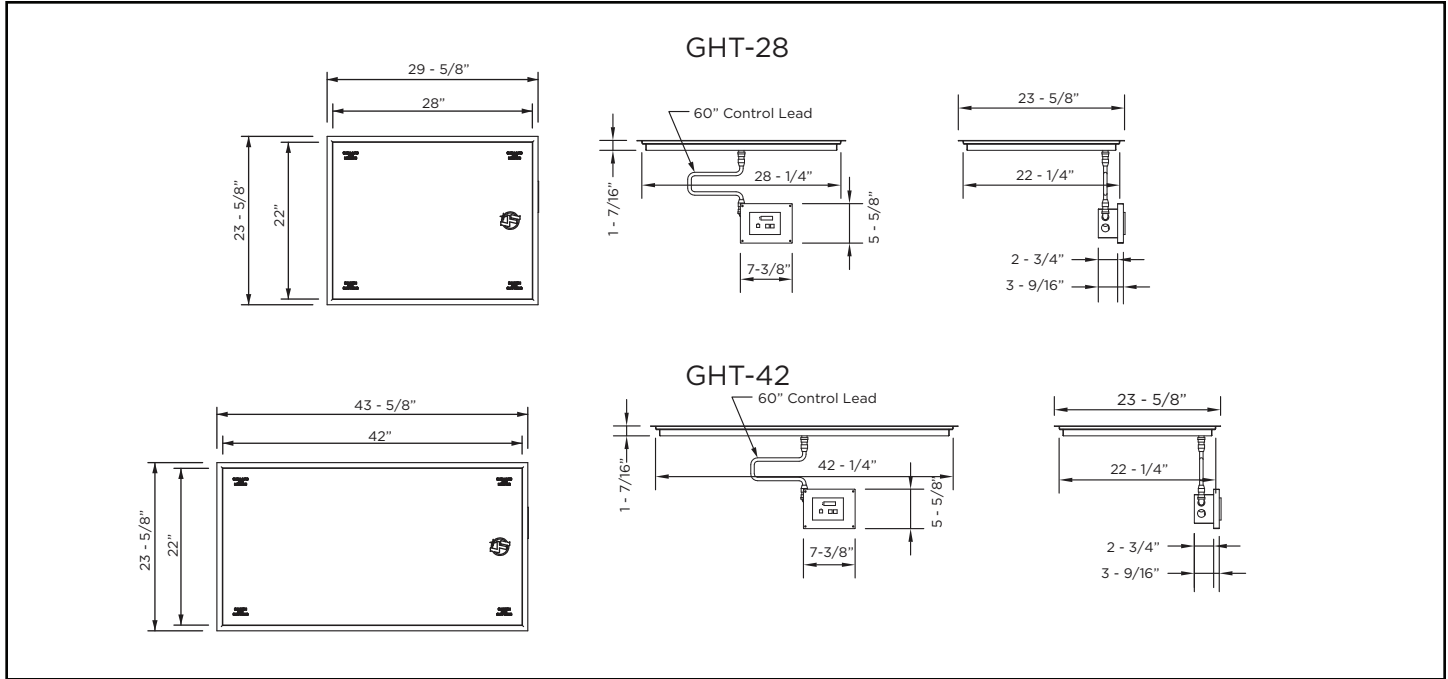
- ✓ Solid state digital controls
- ✓ Temperature range 100-225 degrees F
- ✓ 600 watts
- ✓ 120V
- ✓ Single power source
- ✓ Two sizes available: 28" and 42" wide
- ✓ Food-safe, speckled stone, black glass finish

Optional Features (specify)

- Other voltage, phase, cycle
(specify _____)

- ▶ First of its kind, etched glass pattern virtually eliminates unsightly scratches
- ▶ Sanitary and easy-to-clean glass maximizes product merchandising
- ▶ Easily accessible and changeable heat source
- ▶ New heat blanket technology ensures fast heat up time
- ▶ Low profile 3/4" stainless flange sits flush with the counter
- ▶ Fast, easy installation

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Technical Specifications

Model	Width	Depth	Heated Area	Cut-Out Size	Control Panel Cut-Out Size	Volts	Amps	Plug	Watts
GHT-28	29-5/8"	23-5/8"	616 sq/in	28-1/2" x 22-1/2"	4-1/4" x 6-1/4"	120V/1	5.0	5-15P	600
						208V/1	2.9	6-15P	600
						240V/1	2.5	6-15P	600
GHT-42	43-5/8"	23-5/8"	924 sq/in	42-1/2" x 22-1/2"	4-1/4" x 6-1/4"	120V/1	5.0	5-15P	600
						208V/1	2.9	6-15P	600
						240V/1	2.5	6-15P	600

General Specifications

Heated black glass shelf models to have food-safe Ceran glass surface. Include a solid state digital controller and silicone heat blanket system to ensure precise temperature control and optimal performance. Controller to be housed in stainless steel control box for remote counter installation. The glass surface to have etched stone flake pattern that disguises scratches.

Approval/Submittal (signature required)

Model # _____

Adherence to LTI installation instructions is required.

Failure to do so may void the warranty.

Signature _____

Date _____

We reserve the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacement for previously purchased equipment.

All equipment to be built in accordance with the Underwriters Laboratories, Inc. and the National Sanitation Foundation, Inc. standards and shall bear the Underwriters Laboratories, Inc. listing label for safety and the Underwriters Laboratories classification label for sanitation.